



SSFPA News

Register Today for the UBC Micro-Certificate Program -

Food Safety Management: Registration is open for round 2 of UBC's Micro-Certificate Program, put on in partnership with UBC, UBIT, BC Ministry of Agriculture and Food, BC Food & Beverage, Mission Skills Community Centre, and the SSFPA. The course will run from April 25 - May 16, and features approximately 6 hours/week of online learning and synchronous meetings. The topic for the course is "Food Safety Management System Principles, Laws and Regulations" and will focus on elevating skills related to quality assurance in food production. Participants who complete the course receive a micro-certificate in Food Safety Management. To learn more and register, click [here](#).



Industry Highlights

Plant Forward - A Canada-led international

Conference on Plant-Based Food:

Protein Industries Canada, Pulse Canada, and Plant-Based Foods of Canada have come together to announce the launch of Plant Forward, the first Canada-led international conference on plant-based food. The conference, which will take place on November 1-2, 2022, will highlight the acceleration and growth of the plant-based sector as it pertains to the following themes: sustainability, supply chain, tech convergence, and how each can be applied through innovation, investment, and R&D. Says Pulse Canada President Greg Cherewyk, "Plant Forward will bring together leaders from the plant-based food, feed, and ingredients sectors to discuss and develop ideas to capitalize on this momentum, increasing the demand for Canadian pulse ingredients around the world." Tickets go on sale April 1, 2022. To purchase tickets and learn more, click [here](#).



President's Corner

Monthly musings from SSFPA President Pam Baxter

Spring! The time of year where optimism becomes stronger!

Today's theme is Passion and Persistence. Many of us started a food business because we couldn't find what we were looking for in stores. For instance, horseradish where horseradish root is the very first ingredient. Vegan soup that's tasty and nutritious. Gluten-free baking that didn't fall apart or taste like wet paper. Chocolate that didn't taste like wax. Jam from local ingredients. Spices and grated cheeses that were not full of cellulose filler. Pale imitations of authentic sauces.



For myself, my daughter has celiac disease - and I couldn't find a nutrient-dense, easy-to-digest, tasty breakfast cereal that was absolutely gluten-free. It dawned on us "I can do that!" We might have started already, just making or growing stuff for ourselves and family and friends. Then we jumped in. So much to learn! We learned it - from regulations to renting kitchens, from making huge orders for ingredients to using huge equipment, from websites to marketing. We overcame difficulties and barriers, we persevered through disasters. And we sold our stuff to the public! Inside of us, the embers glowed - passion and persistence.

Passion and persistence keep us going! Without that feeling inside we would never succeed. Luckily we have back-up - there are many schools, government departments, and organizations that want us to succeed. The SSFPA is one of them! And we have the support of each other, with the forum. We help each other with the "steeliness" part of running a business, the other vital element!

Stories of Innovation

Each month, we choose one of our Stories of Innovation entries to highlight the creativity and entrepreneurial spirit of our members. To access our full catalog, click [here](#).

Célia Auclair - Forest for Dinner

Since moving to Vancouver Island, Célia Auclair and her husband Ben have been on a mission to educate their community about the abundance of local wild food. Starting off at farmers' markets, they began educating local community members about the wide variety of local mushrooms that can be found in Vancouver. "The first year, we were literally giving away all types of mushrooms: cauliflower, winter chanterelle, pine. Many customers were reluctant to try something new at first, but then quickly began requesting more varieties. Once we created the demand for something, people realized the food is here. Educate people about food - once they know, they get used to the food, and then they eat more of it." However, because of long winters, the season to forage wild food is short; this led Célia to explore options to preserve the shelf life of foraged foods. Today, Forest for Dinner offers a variety of locally-foraged foods that have been pickled, frozen, or turned into jams or jellies. "We are helping to educate people about what is edible around us. Education is extremely valuable for protecting the environment. Once you know there is food growing around you, you are more willing to protect that very same environment. I think that is vital."

To check out Forest for Dinner, click [here](#).

